

Savanha Shiraz 2003

The wine is dark red plum in colour with a youthful purple edge. An abundance of mulberry and cherry aromas, complemented by spicy hints of ginger and pepper, beckons from the glass and are also present on the velvety smooth, generous palate. An exceptionally well-balanced, irresistible wine.

Serve with rich red meat, pork, poultry or pasta dishes.

variety : Shiraz | 100% Shiraz

winery : Savanha

winemaker : Kobie Viljoen

wine of origin : Coastal

analysis : alc : 14.81 % vol rs : 3.8 g/l pH : 3.4 ta : 5.6 g/l

type : Red **style :** Dry **body :** Medium **wooded**

pack : Bottle

ageing : Enjoyable now, but will benefit from a bottle maturation period of 3-12 years from harvest.

in the vineyard : Trellised, 8-year-old vines planted on southeast-facing slopes yielded the grapes for this wine. The vineyards received supplementary drip irrigation and produced 7 tons per hectare.

about the harvest: Grapes grown in selected vineyard blocks were picked at between 25.6 and 26 Balling.

in the cellar : Cold soaking for 2 to 3 days at a temperature of 13 to 14 Celsius ensured optimum extraction of colour and fruit flavours. Following fermentation, wines from specific tanks were selected to undergo malolactic fermentation in oak barrels. Maturation in a combination of American and French oak barrels broadened the flavours and added complexity and finesse. A final selection of only the finest wines emerging from these barrels was followed by blending and bottling.

